

Pa' Comer/To Eat

Aperitivos -4:

Gilda: Basque anchovy, olive, Guindilla pepper

Aceitunas: olives

Almendras: Marcona almonds

Garbanzos fritos: crunchy pimentón dusted chickpeas

Tapas

“Tomaca”: garlic & tomato rubbed bread, sea salt, olive oil -5

add Cantabric anchovies -12

Nuestras Bravas: our signature crisp potatoes w/spicy alioli -6

Pinchos Morunos: Marinated Lamb skewer -8

Sonsos: Fried Sandeels in adobo, organic egg -9

Torreznos: Castilian cracklin's -6

Croquetas de Jamón: ham croquettes -5

EQP Gambas al Ajillo: Shrimp, garlic, jalapeño, ginger -9

Enqueixada: Chilled salt cod, sweet peppers, black olives -8

Mongetes Pinotxo: sautéed white beans, baby squid, ink -9

Madeiras con ajilimójili: Crispy lamb intestine, chile-garlic
vinegar -8

Albóndigas de Bonito: Tuna meatballs, saffron-shellfish tomato
sauce -9

Bocatas/sándwiches

Uni Panini: sea urchin sandwich -15

Bocadillo de Calamar: fried squid sub, spicy alioli lettuce,
tomato -9

Lomo: house-cured pork loin, melted cheese, piquillo pepper -
9

Bikini: Pressed mozzarella, anchovy, sweet pepper -9

“Athletic”: Tortilla Espanola, homemade mayo -8

Menú Turístico: Next Stop Galicia!

Caldo Gallego: pork rib, bacon, beans, turnip greens, broth -9

Empanada de Xoubas: sardine pie -9

Pulpo a Feira con Cachelos: Octopus, potato, paprika, olive oil
-14

Salpicón Ponte Vedra: Chilled shrimp, onion, avocado -12

Queso Dia/Cheese

Uloa, Galician cows milk -8

Dulce/sweet

Torta Santiago: Galician Almond cake-6

Oreja de Carnaval: Sugar dusted elephant ear -5

Vino Regional “Turistico”

Galician White

DO. Ribeiro

Emilio Rojo '06, Treixadura blend 13/gl

DO. Rias Baixas

Do Ferreiro '07, Albarino 29/half btl

Do Ferreiro Cepas Vellas '06, Old Vines Albarino 65/btl

Galician Red

DO. Ribeira Sacra

D. Ventura Pena do Lobo '07, Mencía 12/gl